Starters

Smoked Catalina Wings 14
Choice of Original, Buffalo, Chipotle Prickly Pear

BBQ Nachos 16
Choice of BBQ Meat, House Smoked Green Chiles, Smoked Cheese Sauce, Sour Cream, Guacamole, Pico de Gallo

Javelina Fries 14
Beer Battered Fries, Cheddar Cheese, Bacon, Pico de Gallo, Sliced Jalapenos, Chipotle Bacon Ranch
Add Carne Asada for 2

Smoked Beef Quesadilla 12
Carne Asada, House Smoked Green Chiles

Potato Skins 12
Pulled Pork, Bacon, House Smoked Green Chiles

Smoked Queso Dip 12
Tortilla Chips, House Smoked Green Chiles, Bacon
Add Smoked Meat 2

Appetizer Platter 29
Original Wings, Sliders, Queso Dip, Potato Skins, Carne Asada Quesadilla
No Substitutions, No To-Go Please

Soups and Salads

Chicken Tortilla Soup 8

Soup of the Day 8

Caesar Salad 10
Romaine, Parmesan, Croutons, Caesar Dressing
Add Grilled Chicken, BBQ Smoked Chicken 6
Add Shrimp 6

House Spinach Salad 12
Pecan, Apple, Bacon, Blue Cheese, Warm Mustard Vinaigrette

BLT Wedge 10
Cherry Tomatoes, Bacon, Parmesan, Chipotle Bacon Ranch

CAT BBQ Salad 16
Corn, Pico de Gallo, Shredded Cheddar, Cornbread, Choice of BBQ Meat, Smoked Tomato Ranch

Cobb Salad 15
Romaine, Bacon, Turkey, Tomato, Avocado, Blue Cheese, Hard-Boiled Egg, Choice of Dressing

Crafted Sandwiches (Includes a Side)

Brisket Sandwich 15
Provolone, Caramelized Onion, Piloncillo BBQ Sauce

Catalina Burger 16
Lettuce, Tomato, House Bacon, Cheddar, Piloncillo Caramelized Onions

Pulled Pork Sandwich 14
Smoked Pork, Cole Slaw

Turkey Melt 14
Provolone, House Smoked Green Chiles, House Bacon, Chipotle Mayo

Buffalo Chicken Sandwich 14
Lightly Breaded Breast of Chicken, Apple Slaw

Home-style Favorites

Grilled Salmon 28
Mashed Potato, Chef's Vegetables

Bone-In Ribeye 36
Mashed Potato, Chef's Vegetables, Peppercorn Sauce

Pan Seared Breast of Chicken 24
Bacon Cheddar Gratins, Spinach and Tomatoes, Jus

Bacon Wrapped Meatloaf 26
Mashed Potato, Chef's Vegetables

Baked Mac n' Cheese 16
Each Add on 2
Bacon, Chorizo, Smoked Meat, House Smoked Green Chiles

Carne Asada Tacos 18
Corn Tortillas, Onion Relish, Avocado Crème

(Includes a Side) Barbeque Plates

One Meat 20

Two Meat 22

Three Meat 24

Choose From the Following Meat Options:
Pulled Pork Shoulder
Smoked Chicken
Beef Brisket
Andouille Sausage
Brisket Burnt Ends (add 2)

Family Style BBQ
34 Per Person Eating
12 Children Under 10
Choice of Three Meats and Three Sides
Minimum 2 People, No To-Go Please

Smoked Ribs

Pork Spare
Half Rack 24 Full Rack 36

Baby Back
Half Rack 26 Full Rack 38

Sampler Platter 28
Four Spare Ribs and Choice of One Meat

Sides 5

Baked Potato
Bourbon Creamed Corn
Mashed Potatoes
Baked Beans
Chef's Vegetables
Mac n' Cheese
Sweet Potato Fries
Potato Chips
Side Salad
Fresh Fruit
French Fries
Cole Slaw

Arizona state food code requires us to inform you that raw meat and fish may increase your risk of food-borne illness.
18% gratuity will be added for parties of 6 or more.

BEER

On Tap

	16oz | 6	Pitcher | 20
Thunder Canyon Deep Canyon Amber (Local)		
Dos Equis Lager		
Negra Modelo		
New Belgium Citradelic TangerineIPA		
Blue Moon		
Coors Light	16oz | 5	Pitcher | 15

Bottles and Cans

Everyday Beers 6

Budweiser	Miller Lite
Bud Light	Coors Light
Michelob Ultra	

Import/Specialty Beers 7

Corona	Modelo Especial
Corona Light	Pacifico
Sam Adams Boston Lager	Amstel Light
Angry Orchard Cider (GF)	Stella Artois
Twisted Tea	Heineken

Craft Beers 8

Barrio Tucson Blonde (Local)
Grand Canyon IPA (Local)
Camelback IPA (Local)
Oskar Blues Dale's Pale Ale
Guinness Irish Stout
Dogfish Head 60 Minute IPA
Fat Tire Amber
Firestone Walker Union Jack IPA
Firestone Walker Easy Jack Session IPA
Papago Orange Blossom Wheat (Local)

COCKTAILS

Cadillac Margarita 14 **Pitcher** 48
100% Blue Agave Blanco Tequila | Sweet & Sour | Orange | Grand Marnier Float

Whiskey Smash 14
Fresh Mint | Sweet & Sour | Orange Bitters | Bookers Bourbon

Catalina Manhattan 14
Knob Creek Rye | Sweet Vermouth | Luxardo Rinse | Aromatic Bitters

Smoke in the Desert 13
Mezcal | Agave Nectar | Lemon | Smoked Salt Rim

Catalina's Old Fashioned 14
Sugar | Angostura Bitters | Orange Bitters | Maraschino Cherry | Woodford Reserve Bourbon

Kentucky Mule 12
Buffalo Trace | Fresh Lime Juice | Ginger Beer

Arnold Palmer's Favorite 12
Sweet Tea Vodka | Iced Tea | Lemonade

Prickly Pear Lemon Drop 12
Tito's Vodka | Prickly Pear Syrup | Lemon

Roadrunner 11
Captain Morgan Spiced Rum | Malibu Coconut Rum | Pineapple Juice | Prickly Pear Syrup

WINE

White Wine

Beringer, White Zinfandel California *Light, Fresh Strawberry, Fun*	8	32
Simi, Sauvignon Blanc *Dry, Lime and Tropical Notes, Clean*	10	40
Kris, Pinot Grigio Venizie Italy *Floral and Citrus Notes, Refreshing*	11	44
Chateau St. Michelle, Riesling *Sweet, Floral, Hints of Apple*	8	32
Cline, Viognier California *Bright, Ripe Fruits, Floral*	8	32
Sterling, Chardonnay Napa Valley *Butter, Oak, Slight Floral Notes, Rich*	15	60
Kendall Jackson, Chardonnay California *Buttery, Tropical*	11	44
Mumm Brut Napa, Sparkling *Fresh Apples, Acidic, Crisp*	12(split)	
Mumm Cuvee Napa, Sparkling *Slightly Sweet, Berries and Citrus*		64

Red Wine

Mark West, Pinot Noir California *Plums, Dark berries, Smooth*	9	36
Cline, Mourvedre Contra Costa County *Black Fruit, Lush Earth, Supple*	11	44
Clos Du Bois, Cabernet Sauvignon *Cocoa, Blackberry, Supple*	10	40
Louis Martini, Cabernet Napa Valley *Jammy Plum, Baking Spices, Elegant*	18	72
Taltarni, 3 Monks Cabernet-Merlot Victoria *Black Fruit, Forest Earth, Long Finish*		52
D'Arenberg, Footbolt Shiraz McLaren Vale *Plum, Leather, Earth, Black Pepper*		56

ZINFANDELS

These bold zinfandels pair wonderfully with our smoked meats

Layer Cake, Primitivo-Zinfandel Italy *Black Cherries, Truffles, Espresso* *Bold but Smooth, Versatile*	12	48
The Federalist Sonoma Dry Creek *Raspberries, Blackberries, Cherries* *Firm Tannins, Long Finish*	15	60
Opolo, Mountain Zinfandel Paso Robles *Floral with Notes of Roses , Violets* *Jammy Raspberry, Plum, Bold*	14	56
Brazin, Old Vine Zin, Lodi, 2010 *Dark Plum, Cocoa, Intense and Bold* *Spice and Hints of Smoke*	12	48
Earthquake, Lodi *Blackberries, Spices, Powerful Flavors* *Dry with Medium Tannins, Medium Oak*		64
Fritz Sonoma County Dry Creek Valley *Blackberry, Plum, Leather, Oak, Cedar* *Bold Initially but Ends Smooth*		44
Ridge, Sonoma County East Bench *Bright Red Fruit, Spicy New Oak* *Firm Tannins, Complex and Elegant*		80

= BBQ Friendly Wines

Catalina BARBEQUE CO. & SPORTS BAR

Catalina
BARBEQUE CO.
& SPORTS BAR

Desserts $6

Shortcake Dessert
with Seasonal Fruit

Sahuarita Pecan Pie
Flaky Butter Crust

Key Lime Pie
Graham Cracker Crust

Warm Snicker Doodle Skillet Pie
Ice Cream

Peanut Butter Pie
Almond Crumble Crust, Glazed in Ganache

Skillet Chocolate Chip Cookie
Served Warm with Vanilla Ice Cream

Add Ice Cream to Any Pie
$2